

ABSTRACT OF THE DISCLOSURE

An emulsion for processed meat which comprises (A) oil and fat of animal and plant, (B) at least one substance selected from (a) at least one compound selected from sucrose fatty acid esters, monoglycerides, polyglycerides and lecithins and (b) at least one substance selected from proteins of animals and plants, hydrolysis protein and enzyme decomposed protein, and (C) at least one compound selected from basic amino acids and salts thereof and a processed meat comprising the above emulsion which is uniformly distributed in the meat.

The emulsion exhibits an excellent emulsifying property, stability and flavor. The processed meat exhibits excellent color, texture and flavor.

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